MRS. FARON WILLIAM HOLLAND
Nee Miss Katherine May Morris

Morris, Holland are wed

The marriage of Miss Katherine May Morris, daughter of Mr. and Mrs. Roger Lee Morris of Chestnut Grove, to Mr. Faron William Holland, son of Mr. and Mrs. William Swanson Holland, of Andersonville, took place Saturday, Dec. 31 at seven in the evening at Chestnut Grove Baptist Church.

The Reverend John E. Mann, pastor of the church, officiated at the candlelight double ring ceremony, assisted by the Reverend Doug Gilfillian, pastor of Bethel United Methodist Church, Andersonville.

The bride, escorted by her father, was given in marriage by her parents. She wore a formal length gown of ivory taffeta. The fitted bodice of re-embroidered Alencon lace and seeded pearls was fashioned with a high neck and leg-o-mutton sleeves trimmed in Alencon lace. The full skirt extended into a cathedral length train with a ruffle trim of taffeta. Her headpiece was a tear drop cap covered in ivory satin and graced with silk flowers. The finger-tip illusion was trimmed with satin ribbon. She carried a bouquet of silk roses and baby's breath. A linen handkerchief, which belonged to her great-grandmother, was entwined in her bouquet.

Organist was Mrs. Helen Talbert. Miss Sarah Gager rendered two solos, "I" and "Endless Love". She was assisted on the piano by Melvin Bryant.

Mrs. Sandra Hardiman, sister of the bride of Chestnut Grove, was matron of honor. Bridesmaids were Miss Sarah Morris, sister of the bride of Chestnut Grove; Ms. Deanna Holland of Andersonville; and Mrs. Roxane Harris of Dillwyn, sisters of the groom. Miss Krissy Stearrett, daughter of Mr. and Mrs. Jack Stearrett, of Dillwyn, was the flower girl.

Mr. Holland served as his son's best man.

Groomsmen were Edward Lowe of Farmville, Danny Taylor of Dillwyn, Don Harris, brother-in-law of the groom, of Dillwyn, Morgan Dunevant, and Garnett Shumaker, both of Enonville. Master Kevin Seay, cousin of the bride and son of Mr. and Mrs. Earl Seay of Richmond, was the ring bearer. He carried a pillow made by the bride's mother.

Following the ceremony, a reception was held at the church.

After a wedding trip to Bryce Mountain, Va., the couple will reside in Newport News.

Leffler, Lyons are wed

The wedding of Jill Leffler, daughter of Mr. and Mrs. John V. Leffler of Alexandria, and Mark T. Lyons, son of Mr. and Mrs. Robert J. Lyons of Concord, took place on Saturday, Jan. 7, 1984. The Rev. Gregory Salemone performed the ceremony at the University of Virginia Chapel in Charlottesville.

Given in marriage by her parents, the bride had her sister, Jeanne Leffler, as maid of honor, and Sara Shafer, also of Alexandria, as her bridesmaid. The bestman was Steven Lunny of West Redding, Connecticut; Linwood Elliott, of Evergreen, Charles Baner, of Alexandria, and the groom's father served as ushers.

Mrs. Lyons is an occupational therapist who graduated from the Medical College of Virginia - Virginia Commonwealth University.

Mr. Lyons, a graduate of Appomattox County High School, received his bachelors and masters degrees in electrical engineering from the University of Virginia. He has accepted a position with the MA/COM-Linkabit Corporation in Boston, Mass., where the couple will reside after a honeymoon to Cancun, Mexico.

Mr. Lyons is the grandson of Mrs. Nell H. Young of Goncord and Appomattox, and the nephew of Mrs. William W. Burke, of Appomatox.

Shower honors couple

A miscellaneous shower was given on Sunday, Nov. 13, at Chestnut Grove Baptist Church, honoring Miss Kathi Morris and Mr. Faron Holland. Hostesses were Mrs. Connie Morris, Miss Cindy Morris and Mrs. Frances St. John, all of Chestnut Grove.

Mrs. Mary Anne Haver, Miss Donna Haver and Mrs. Sharon Barcalow were hostesses for a miscellaneous shower on Sunday, Nov. 20 at the Haver Home at Andersonville for Miss Morris and Mr. Holland.

A bridesmaids' brunch was given on Saturday, Dec. 3, by Mrs. Pamela Waycaster and Ms. Joan Price at the home of Mrs. Waycaster at Sheppards. Guests included the bride, bridesmaids, the flower girl and her mother, mother of the bride, mother of the groom, and grandmothers.

A lingerie shower was given for Miss Morris on December 19 by Mrs. Lois Gager, Miss Sarah Gager and Miss Virginia Richardson at the Gager home, in Buckingham County.

A rehearsal dinner was held following the rehearsal on Friday, Dec. 30, at the Golden Corral Family Steak House, Farmville.

Lawson, Eggleston to marry

Mr. and Mrs. Fred H. Lawson, of Appomattox, announce the engagement of their daughter, Susan Marie of Appomattox, to Mitchell Lee Eggleston of Lynchburg, the son of Mr. and Mrs. Floyd L. Eggleston of Appomattox.

Miss Lawson is a 1983 graduate of the College of William and Mary and is currently employed by Courtland Manufacturing Company in Appomattox. Mr. Eggleston was graduated from James Madison University in 1981 and is employed by the J.C. Penney Company in Lynchburg.

The wedding will take place on April 28, 1984.

Smith, Graybill marry

Mr. and Mrs. G. H. Bragg of Appomattox announce the wedding of their daughter, Mrs. Kathryn Bragg Smith, to Roger W. Graybill, son of the late Joseph S. Graybill and Mrs. Evelyn Tucker of Rustburg.

The couple was married on Dec. 30, 1983 in Timberlake United Methodist Church at 3:30 p.m., by the Rev. Paul Bailey.

After a trip to Nags Head, the couple will live in Lynchburg.

Birth announced

Mr. and Mrs. Dennis Totty are proud to announce the birth of their son, Patrick Earl, born on Dec. 22, 1983.

Patrick's grandparents are Mr. and Mrs. Melvin J. Grishaw of Evergreen, and Mr. and Mrs. James F. Totty, of Spout Spring.

Brunch scheduled

On Saturday, January 21, 1984 at 10:30 a.m., the Appomattox Garden Club will have a Tasting Brunch in the home of Miss Edith O'Brien.

Each Garden Club member is asked to bring a dish of her choice.

Shop Appomattox

PLANT SALE!

Elliott's Florist Has Just Received a Large Shipment of Beautiful House Plants. . . Due to A Large Purchase, These Plants Are Specially Priced. This Is Probably the Biggest Selection of Plants Ever in Appomattox.

PRICED FROM $8.00 TO $17.50

- Assorted Ferns
- Rubber Trees
- Chinese Evergreen
- Dieffenbachia
- Marginata
- Yucca Tips
- Peace Lily
- Figs
- Scheffelera

Chinese Evergreen

Elliott Florist & Gifts

28 MAIN ST. — APPOMATTOX 352-5510

Times-Virginian

SOCIAL

Good News for Homemakers

By SHIRLEY WALTON
Extension Agent

Pork- Lean and Nutritious

A three-year study by the United States Department of Agriculture has shown that pork is a lean and highly nutritious food. The pork of today is much leaner than the pork of 25 years ago. It contains only about 200 calories per 3-ounce serving, which is about 8 percent of the average daily caloric intake and 42 percent of the daily protein requirement for an adult male.

Pork is rich in the B vitamins and certain minerals. A three-ounce serving of cooked pork supplies 35 percent of the recommended daily allowance for Thiamine and about 20 percent of Riboflavin, Niacin, B12 and zinc. A three-ounce serving also supplies 10 percent of the daily iron requirement. Contray to some reports, pork is not abnormally high in cholesterol compared to other meats. It contains 75 milligrams of cholesteral per three-ounce cooked portion compared to 77 milligrams for a chicken drumstick, 77 milligrams for beef and 128 milligrams for boiled shrimp.

The study could counter perceptions that pork is fattening, hard to digest and high in salt. Only cured pork has sufficient levels of salt. Depending on the processing method, cured pork may contain as low as two percent or as high as 6 percent salt. Bacon, ham and most luncheon meats contain about two percent salt, while country cured ham and dry fermented sausages have higher levels.

Pork is almost completely digestible being very low in fiber. Because of the high satiety value (satisfied the hungry feeling for a long period of time), pork has been thought of as hard to digest. Yet pork is nutritious. It is leaner today then it was 25 years ago and it's good for you nutritionally.

If you have a homemakeing question or problem, you may call 352-9244 or you may write P.O. Box 488, Appomattox, VA 24522. It is always a pleasure to hear from you and to help you.

Have a good week!

Read The Times Virginian Weekly

RECIPE OF THE WEEK
Pork Chop Skillet

Number of servings: 4

4 pork chops, 1-1/2 inch thick
Salt and pepper
4 rounded tablespoons rice, uncooked
1 No. 2 can tomatoes
2 small onions, halved
2 whole cloves
Bay leaf
Few grains thyme

Salt and pepper chops and brown on both sides in fat (grease skillet with fat on chop). Arrange chops in fry pan or skillet. Place rounded tablespoon uncooked rice on each. Place solid parts of tomatoes on rice and pour liquid around chops. Add onions, cloves, bay leaf, and thyme. Cover. Simmer 1 - 1/2 hours. Add tomato juice if necessary; do not let it get dry. Serve with green salad.

Peggy Romanac

I am pleased to announce to our customers and friends, that our secretary and office manager, Peggy Romanac, has completed all required course work and has passed the Virginia Real Estate Salesperson examination - Effective Jan. 1, 1984, Peggy became our newest sales associate! Her training and background experience, combined with her fine ability to work with people and full-time involvement in the business will enable the Jim Nolen Associates, Inc. Real Estate firm to continue to improve our service and sales! Call Peggy for courteous and qualified assistance with selling or buying property!

JIM NOLEN ASSOCIATES, INC.
Lower Level-Triangle Plaza - Appomattox
PHONE (804) 352-7400 or 352-7300

C.T. MOSES, JR.

IS NOW ASSOCIATED WITH MULLINS CHEVROLET IN FARMVILLE, VA.

A Letter To Friends And Customers:

To my friends and customers in Appomattox, Buckingham, Campbell, Charlotte, Nelson, Amherst, Amelia, Nottoway, and Bedford Counties and the City of Lynchburg:

After living a semi-retired life for the past twelve months, I have decided to again enter the field of selling automobiles and trucks.

I am now associated with Mullins Chevrolet, Oldsmobile and Buick in Farmville, Virginia.

I invite everyone who is interested in purchasing a new Chevrolet, Oldsmobile or Buick or a fine used car or truck to give me an opportunity to figure with you.

My telephone number is 352-5527 in Appomattox or 392-3164 in Farmville.

Let me say thanks again for all past patronage, I can assure you that all future business will be greatly appreciated and long remembered.

Sincerely,

MULLINS
Chevrolet - Oldsmobile, Buick, Inc.
AUTHORIZED SALES-SERVICE-PARTS RENTAL & LEASING
FARMVILLE, VA. — PHONE 392-3164

Schewel announces Danville purchase

Bertram R. Schewel, President of Schewel Furniture Company, headquartered in Lynchburg, Va., today announced the purchase of Scearce Furniture Company in Danville, Va. The effective date of the purchase and sale will be Jan. 1, 1984.

Mr. Scearce, the present owner, is retiring for health reasons. Scearce Furniture Company in Danville has been located at 215 Main Street, in the same location for 25 years.

When questioned as to the future of the building, Mr. E. C. Elliott, manager of Schewel Furniture Company, Danville, commented: "We will first dispose of all of Mr. Scearce's inventory. After that, we will consider whether or not to continue furniture operations in the building. We have considered a possible future use of the building but have made no final decision as of this time.

"Mr Scearce has been a very fine neighbor, and we wish him good luck in his retirement," Elliott said. The store will be closed in preparation for a final sale of the Scearce inventory."

WILLIAM & CALLIS SEAFOOD
LOCATED AT THE INTERSECTION OF RT. 460 & COURT STREET IN THE TRIANGLE
EVERY THURSDAY
2:00 P.M. — 5:30 P.M.
ALL KINDS OF FRESH SEAFOOD
From Rappahannock-Chesapeake Bay Area

DISCOVER THE BEAUTY OF HAWAII WITH US
The Vacation of your Dreams
YOUR TOUR HOST:
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Mildred Gaines
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Appomattox, VA 24522
(804) 352-8804 (H)
352-7283 (O)
8 Days — $859 per person

CAKE N' CRAFT SHOP
MOVED TO NEW LOCATION AT
THE DEPOT ON MAIN ST.
352-2687
SALE
40% to 50% OFF
All Cross Stitch Supplies
50% OFF ALL MACRAME
20% OFF ALL CAKE PANS

Muller's Bakery
352-7917
Now That The Holidays Are Over We Can Settle Back to Normal.
This week we will be having special products at SPECIAL PRICES
Hope you all will be taking advantage of the savings you see then.
SHELBY AND HARRY

PUBLIC NOTICE
SUMMARY AVAILABLE OF FY 1984 BUDGET

GENERAL FUND EXPENDITURES	282,683.00
WATER FUND EXPENDITURES	92,200.00
SEWER FUND EXPENDITURES	346,270.00
REVENUE SHARING	*20,000.00
TOTAL	741,153.00
GENERAL FUND RECEIPTS	282,683.00
WATER FUND RECEIPTS	92,200.00
SEWER FUND RECEIPTS	346,270.00
REVENUE SHARING	20,000.00
TOTAL	741,153.00
*Revenue Sharing Breakdown Financial Administration	15,000.00
Water Department	2,500.00
Sewer Department	2,500.00
TOTAL	20,000.00

All interested persons are hereby notified that a summary of the 1984 Budget for the Town of Appomattox including the intended uses of Federal Revenue Sharing funds is available for public inspection.

The Budget summary and documentation necessary to support the summary are available at the Appomattox Town Office from 9:00 A.M. to 5:00 P.M., Monday thru Friday.

If there are any questions, please contact W. R. Britton, Jr., at the Town Office.

W. R. Britton, Jr.,
Treasurer

Wilbun's SUPERMARKET

720 CONFEDERATE BOULEVARD
• QUANTITY RIGHTS RESERVED • WE ARE NOT RESPONSIBLE FOR TYPO. ERRORS. • PRICES GOOD: JANUARY 9-14, 1984.

U.S.D.A. CHOICE TENDER AGED T-BONE STEAK or PORTERHOUSE $2.99 LB.
PERDUE Fresh PICK of the CHICKEN POUND 99¢
Fresh BONELESS PORK CHOPS POUND $2.69

Tasty SIRLOIN STEAK U.S.D.A. CHOICE TENDER AGED LB. $2.49

Tender Beef SHORT RIBS ..... POUND $1.29
JIMMY DEAN HOT or MILD SAUSAGE ..... LB. PKG. $1.39
VALLEYDALE TEEN FRANKS ..... LB. PKG. $1.39
OSCAR MAYER MEAT BOLOGNA ..... LB. PKG. $1.49
5 VARIETIES RICHFOOD LUNCH MEATS .. 6-OZ. PKG. 89¢

RICHFOOD SLICED BACON LB. PKG. $1.39

THE JANUARY PRICE THAW SALE!

PLUS DEPOSIT RC 100, DIET RITE or R.C. COLA LIMIT 3 W/GROCERY ORDER • 6 PK. BTS. 99¢

ASST. VARS. LUCK'S BEANS LB. CAN 39¢
SAVE ON... TIDE DETERGENT 49-OZ. PKG. $1.79

BOUNTY PAPER TOWELS LARGE ROLL 75¢

BRIGHT EYES CAT FOOD ..... 4 6-OZ. CANS $1.00
ALL FLAVORS... ORIENTAL SOUP OODLES of NOODLES .... 5 3-OZ. PKGS. $1.00
LIQUID DETERGENT ERA PLUS ..... 32-OZ. BOT. $1.59
REG. or UNSCENTED...FABRIC SOFTENER SHEETS BOUNCE ..... 40 CT. PKG. $1.89
CONVENIENCE PK. - EX. ABS. 60%, N'BORN 90%, MAXI 40% PAMPERS ..... EA. $8.49
RICHTEX SHORTENING ..... 42-OZ. CAN $1.39
DISINFECTANT... 29 OZ. plus 6 OZ. Free! PINE-SOL ..... BOT. $1.99
GOLD MEDAL PLAIN or SELF-RISING FLOUR ..... 5-LB. BAG 79¢
PREGO SPAGHETTI Sauce ..... 32-OZ. JAR $1.59
RICHFOOD ELBOW MACARONI ..... LB. PKG. 49¢
SWISS MISS Hot COCOA MIX ..... 12 PACK 99¢
AUNT HANNAH'S Open Top BREAD ..... LARGE LOAF 39¢

WEAVER
• CRISPY CHICKEN STICKS
• MINI CHICKEN DRUMS (HERBS & SPICES)
• CRISPY MINI DRUMS
12-OZ. PKG. $2.39

MERICO COOKIE DOUGH ..... 16-OZ. PKG. 99¢
RED STAR QUICK-RISE ¼ OZ. DRY YEAST ..... 2 PACK 39¢
WEAVER'S Party Pack CHICKEN ..... 20-OZ. PKG. $2.49
BUITONI MANICOTTI ..... 10-OZ. PKG. $1.39
TOTINO'S Cash. PIZZA ..... 10-OZ. PKG. 99¢
KRAFT SINGLE SLICED American CHEESE ..... 12-OZ. PKG. $1.59

Fresh! CRISP LETTUCE HD. 59¢
Fresh! CRISP CARROTS 1-LB. BAG 39¢

25 LBS. & 5 LBS. Free! PURINA DOG CHOW $6.99

8-OZ. CANS RICHFOOD BISCUITS 4 PACK 2 FOR $1.00

YORK, RED or GOLDEN DELICIOUS APPLES or STAYMAN or WINESAP 3-LB. BAG 79¢